RATING PLATE

The appliance rating plate is located on the underside of the hob, once the appliance is fitted into its housing then the rating plate is no longer visible. For future reference please write the rating plate information in the box below.

Model Number …….

Serial Number …….

Date of Purchase …….

Supplier …….

LIB30121

! Important safety notes.

We have included this safety information for the purpose of your safety. Please read this information carefully before installing your hob. Should you be unsure of any of these notes please contact the Baumatic Ltd Technical department.

Baumatic Ltd Technical department Tel: 0118 933 6933

Installation

- It is important that this appliance is installed by a qualified / competent person, such as one holding NICEIC registration and that the appliance is installed in accordance with the latest edition of the IEE WIRING regulations and the manufactures installation instructions. Before connecting the appliance to the electricity supply, make sure that the supply voltage on the rating plate corresponds with the mains supply voltage.
- Do not install the appliance if the ceramic glass top is damaged in any way**.**
- Do not modify the appliance in any way, this will void your warranty and possibly render the appliance dangerous.
- Ensure that all packaging is removed before installing or using the appliance.

Use of the hob

- Do not use the appliance until the installation is complete.
- Ensure that the appliance is switched OFF when not in use.
- Never leave the hob unattended when in use, particularly when cooking with oil and fat.
- Always use pans that are suited to the heating zone being used, and are the correct size for the zone, never uses pans that are unstable or defective in any way, the pans must be suitable for INDUCTION HEATING.
- Never use plastic or aluminium foil dishes on the appliance.
- This appliance has been manufactured for domestic use only and is therefore not suitable for use in a commercial or industrial environment.
- Only turn the cooking zones ON when a saucepan is on the cooking zone.
- Never store flammable materials such as aerosols and detergents in draws or cupboards under the hob.
- Do not drop saucepans or cooking utensils onto the ceramic cooking surface.
- Never use the ceramic cooking surface as a storage or worktop area.
- Do not use the appliance if the ceramic surface is accidentally damaged, call the Baumatic service department, as the ceramic glass will need to be replaced.
- Only clean the hob in accordance with the cleaning and maintenance instructions.
- Never allow sugar or acidic foodstuffs to be spilled onto the ceramic cooking surface as it eats into the glass and is impossible to remove.
- Do not use the appliance as a space heater or to dry clothes.
- Do not install this appliance next to soft furnishings or curtains.

Child Care

- Never allow children to play near or with the appliance. This appliance is designed to be used by adults.
- The hob gets hot when in use and children should be kept well during use.
- Cooking pots and pans should be kept out of reach of children when in use to avoid injury.

Servicing

- This appliance should only be repaired or serviced by a Baumatic Ltd Technician or one of there authorised service agents

Environment

- Please dispose of all waste packing materials and old appliances at an authorised disposal site giving due regard for the environment. (Advice on such issues is available from your local authority).

General Information

Please read this booklet thoroughly before you use this appliance. It is important that you understand all the control functions before commencing to cook with your Baumatic appliance. The information and warnings contained in this booklet are designed to assist you in obtaining the best use of your new Baumatic appliance.

This appliance complies with all current European safety legislation, however Baumatic Ltd wish to emphasise that compliance does not remove the fact that surfaces will become hot during use and retain heat after operation.

Baumatic Ltd declines any responsibility for injury or damage to persons or property as a result of improper use or installation of this appliance.

Heat, steam and moisture will be created during use, take care to avoid injury and ensure that the room is adequately ventilated. If prolonged use occurs, additional ventilation may be required. Please consult your Qualified Installer if you are in any doubt about the amount required.

NOTE: The housing, adjacent furniture and all materials used in the installation must be able to withstand a minimum temperature rise of 85°C above ambient during periods of operation. This information is for guidance only and the actual withstand temperature will depend on the performance rating for the surface finish of the worktop. Certain types of kitchen furniture surface finishes are particularly prone to heat damage or discoloration at temperatures lower than the above guidelines. Installing the appliance in contravention of the guidance given will be at the liability of the owner. The use for any other purpose or in any other environment without the express agreement of Baumatic Ltd, would invalidate any warrantee or liability claim.

Your new appliance is guaranteed against electrical or mechanical defects subject to certain exclusions noted in Baumatic Ltd Conditions of Guarantee.

The aforegoing does not affect your statutory rights. The Warrantee applies to Great Britain and Northern Ireland only.

In the event that you require any After Sales Service or repairs, please contact the Baumatic Service Department on telephone number – **0118 933 6911**.

When first used, an odor may be emitted by any residual protective finish or moisture, which will cease after a short period of time.

This appliance has been constructed and distributed in compliance with the essential requirements of the following EEC DIRECTIVES and EUROPEAN NORMS:

CE Marking – 93/68 Low Voltage – 73/23 EMC – 89/336
Materials that can touch food – 89/109.
Safety Standards – EN 60 335-1, EN 60 335 – 2 – 6.

This appliance is marked according to the European directive 20002/96/EC on waste Electrical and electronic Equipment (WEEE). This guideline is the frame of a europeanwide validity of return and recycling on Waste electrical and electronic Equipment

As Baumatic have a policy of continued product improvement, the right is reserved to adjust and make any modifications deemed necessary without notification.

NOTE: This ceramic Induction Hob fully complies with current legislation regarding electro-magnetic interference and is designed not to interfere with other electronic appliances providing these comply with the same legislation.

As the hob generates magnetic fields in its immediate vicinity, Pacemakers and Active Heart Implants must be designed to comply with relevant regulations. If in doubt, you should consult the manufacturer of your device or your Doctor.

In this respect, Baumatic can only guarantee the conformity of our own product.

INSTALLATION INSTRUCTIONS

TECHNICAL DATA

MODELS	BIZ2SS	BF23SS	BF24SS
Voltage	230V	230V	230V
Current	16	29	32
Hi-light plate 1800 W	-	1	-
Hi-light plate 1200W	-	1	-
Induction plate 2200W /Booster 3000W	1	1	1
Induction plate 18000W	-	-	1
Induction plate 18000W/Booster 2800W	-	-	1
Induction plate 1400W	1	1	1
Max power W	3.6kW	6.6kW	7.2kW
Electrical cable	3x2,5 mm^2	3x2,5 mm^2	3x2,5 mm^2

1.Installation (Fig 1)

Installation is the buyer's responsibility. The manufacturer accepts no liability for this service. Any action that the manufacturer has to take due to an erroneous installation will not be covered by the guarantee.

The flush-mounted cook tops are designed for installation in work tops made of all kinds of material, providing they can withstand a temperature of 100°C, and are between 25 and 40 mm thick. If the cook top is installed in a position so that the side of a kitchen unit comes up against its left-hand or right-hand side, the distance between the vertical panel and the edge of the cook top must always be at least 150 mm. The distance between the back wall and the edge of the cook top must be at least 55 mm. A partition made of insulating material (wood or the like) must be inserted between the cook top and the space below. This partition must be at least 25 mm from the underside of the cook top tray.

Fixing the cook top to the unit (Fig 2)

The cook top is fixed to the unit by means of the brackets and accessories provided. Holes are provided in the bottom of the tray where the tabs (A) are inserted so that you can attach the screws (C) that hold the brackets (B) in place.

Applying the seal (Fig 3)

Important - The figure shows how the seal must be attached all around the perimeter.

This cook top has been designed for non-professional, domestic use.

2.Electric connections (Fig 4)

Check the details given on the nameplate situated on the underside of the cook top, then make sure that the rated mains voltage and power available are suitable for its operation.

Before making the electric connections, check the efficiency of the earthing system. Earthing of the cook top is compulsory by law. The manufacturer will accept no liability for any personal injury or damage to property deriving from failure to comply with this requirement.

For models without a plug, fit a standard plug capable of withstanding the specified load on the power cord. The cord's earthing conductor is colored yellow and green. The plug must be accessible.

If you prefer to make a fixed connection to the mains, insert an all-pole circuit breaker with a breaking gap of at least 3 mm between the cook top and the mains.

To connect the cook top power cord, loosen and remove the cover on the terminal block in order to access the contacts inside. Make the connection, blocking the cord in place with the cable clamp provided and then close the terminal block cover again immediately.

If you have to change the cord, the earthing (yellow / green) conductor must always be 10 mm longer than the line conductors.

Use only rubber cable type H05RR-F.

DECLARATION OF CONFORMITY. In the parts destined to come into contact with foodstuffs, this appliance is in accordance with the requirements of the EC directive 89/109 transposed in the Italian Legislative Decree N° 108 of 25/01/92.

CE Appliance conforming to the European directives 89/336/EEC, 93/68/EEC, 73/23/EEC and subsequent revisions.

This appliance is marked according to the European directive 20002/96/EC on waste Electrical and electronic Equipment (WEEE). This guideline is the frame of a europeanwide validity of return and recycling on Waste electrical and electronic Equipment

INSTRUCTIONS FOR USE

Important: Before cooking with the appliance for the first time, it is important to clean the cook top. Then turn on all the heating elements, one as a time, with no pan on top, for 5 minutes on the maximum temperature setting. This will eliminate to the "new smell" and make any humidity that had accumulated on the heating elements evaporate. This is also essential to ensure that the electronic devices function properly.

The induction cooking method rapidly transfers the energy needed for cooking directly to the pan, so the cook top surface remains cold but the pan heats up. The result is a fast, cost-effective and accurate cooking method.

This type of cook top can be used with enameled steel or stainless steel pans; it is not suitable for use with glass, ceramic or aluminium pans (unless a special magnetic base plate is used).
Any pan with a bottom that is not perfectly flat is unsuitable and may damage the cook top.

CERAMIC GLASS COOK TOP WITH TOUCH CONTROLS

1. Description of the controls (Fig 6)
1.On/off key (ON/OFF)
2. Safety lock key
3. Safety lock pilot light
4.“Less” key
5.“More” key
6. Setting display (residual heat)
7. Decimal point on setting display (preheating)
8. Booster key
9.“Less” key Timer programming
10.“More” key Timer programming
11.Timer programming displays
12. Timer programming pilot light

Touch controls
All operations are performed by means of touch controls (infrared sensors) situated on the front of the cook top.
Every action is confirmed by an acoustic signal.

2. Locking the cook top functions (Fig 6)
The whole appliance can be locked using the safety lock key (2), in order to prevent any unintentional use. The function also serves as a child safety device. A pilot light (3) indicates that the safety lock function has been enabled.
It will still be enabled when the cook top is turned on again.
As long as the safety lock function is enabled, any action on the keys has no effect.

3. Turning on and off (Fig 7)
1. Touch the on/off button.(1)
The control is enabled: the setting level indicators (6) read **“0”**.
The next step must be carried out within 10 seconds, otherwise the appliance goes off automatically.

Turning on the burner (Fig 8)
After touching the on/off key (1), a burner must be selected within 10 seconds as follows:
Touch the “Plus” (5) and “minus“ (4) keys for the burner required.
Adjust the setting from 1 to 9 by means of the “**+**” and “**-**“ keys (5/4).
The “**+**” and “**-**“ keys have a repeat function: pressing and holding one of these keys induces an increase or decrease in the setting value of one unit.
If the selected cooking zone will be switched ON by means of the MINUS key(4), the cooking zone starts at the maximum setting “9“. When setting “0” is reached, there will be no further setting changed.

Induction plates - if no pan are detected or if an aluminium pan is detected, the power level flashes on the heater display. After 30 seconds the power levels returns to 0.

Turning off the burner (Fig 8)
1.The burner must be on.

2.Bring the setting down to **"0"** by means of the "**-**" key (4). After 3 seconds, the burner goes off automatically.
3. If the cooking zone is "hot" "0" is displayed alternatively with "H"

Turning off the burner instantly:
1.The burner concerned must be on.
2.If you touch the "+" and "**-**" keys (5-4) simultaneously, the burner goes off immediately.
3. If the cooking zone is "hot" "0" is displayed alternatively with "H".

Residual heat indicator (Fig 9)
As long as the temperature of the burner remains high enough to cause injury, the display corresponding to the burner shows the "**H**" symbol (residual heat) alternatively with "0" symbol. This indication only disappears when there is no longer any danger (at 60°C).
To save energy, turn off the burner in advance, in order to exploit the residual heat.
The residual heat indicator "**H**" is lost in the event of a mains power cut lasting more than 3 seconds.

Turning off the cook top (Fig 10)
The cook top can be turned off at any time by means of the on/off key (1).
The display shows a "**H**" as long as the temperature remains above 60°C.

6. Safety cut-out
If one or more burners are accidentally left on, the control automatically turns them off after a certain time has elapsed. The table below indicates the time interval, which depends on the power level setting.

Level	**Time limit (hours)**
1	10
2	5
3 – 4	4
5 – 6	3
7 – 8	2
9	1
P	10 min.

If the safety cut-out has tripped, the symbol "**H**" is displayed.
To avoid the automatic cut-out being tripped, simply touch the burner selection key or the "**+**" or "**-**" keys before the time runs out.

7.Automatic preheating (For vitro ceramic plates only - BF23SS model)
This automatic device facilitates the cooking process because you do not need to supervise the whole cooking cycle.

Enabling automatic preheating (Fig 11)
Select level 9 by means of the "**-**" key, then select level 9 with the "**+**" key.
The decimal point (7) in the related cooking zone display flash on.
Finally select the required power setting, e.g. level 6, with the "**-**" key.

Example: Select level 9 to enable automatic preheating with the "**+**" key. Then bring the level down to 6 using the "**-**" key. In this way, the burner will be preheated on full power for 1'11"1. After 1'11" the burner will return to the power level 6.

Level	**Time limit**
1	1'11"
2.	244"'
3.	4'47"
4.	5'28"
5.	6'29"
6.	1'11"
7.	2'44"
8.	2'44"
9.	……

Changing the power level in the automatic preheating phase
1. The burner involved must be on. The decimal point (7) for the corresponding burner must also be on.

2. Change the level by means of the "**+**"keys.
If the setting is raised, the new preheating time is recalculated taking the time that has already elapsed for the previous setting into account.

Disabling the automatic preheating function
1.The burner concerned must be on. The decimal point (7) for the corresponding burner must also be on.
2. Touch the "-" key (4)

Disabling the automatic preheating function
With the symbol "**A**" showing on the burner display:
1. The burner concerned must be on.
   The decimal point (13) for the burner concerned must also be on.
   2. Touch the "**-**" key (4) at least 10 seconds after enabling the function.

7. Booster functions(Fig 12)

The "booster" function for the ∅210 mm burner is enabled by touching the "Booster" key (8) regardless of the selected power level. When this function is enabled, the display shows the letter P.

If the power delivered to the other ∅ 145 mm burner exceeds 600W, this is automatically reduced to 600W. The corresponding indicator begins to display the new lower power setting and the previous power setting alternately.

8. System temperature control (induction)

A temperature sensor situated inside the cook top's cooling unit constantly measures the temperature of the generator's electronic circuits. In the event of these circuits overheating, the system reacts as follows:

The display related to the induction plates shows the power levels alternatively with the symbol "c".

The overheating of the circuits definitely indicates an anomaly and means that the cook top has not been installed properly, or the openings for air circulation are not large enough

10. Pan sensor (induction)

Each burner is complete with its own sensor for detecting the presence of a pan.

The system is fine-adjusted to recognize the presence of a pan that, according to the scale of the EN standards, is one size smaller than the nominal diameter of the burner.

If no pan are detected or if an aluminium pan is detected, the power level flashes on the heater display. After 30 seconds the power levels returns to 0.

If the power level symbol flashs also when a pan is actually on the burner, this generally means that the size or shape of the pan concerned is unsuitable. In this case, check whether the type of pan is suitable for induction cooking (see the pan manufacturer's trademark or instructions).

11. System self test

When the system is connected to the power supply (during installation or after a power cut), a self-test message appears for 1 second on the displays relating to the burner power settings.

(I 622 TCI) The 4 symbols 0 P–8 mean that the system is functioning correctly.

If a different code appears or the display remains blank, this means there is a problem with the power supply or some malfunction in the system. In this case, it is best to check the installation again.

12.Timer (Fig 13)
The control device can also have an incorporated timer, which can be assigned to one of the four areas.
1. Touch the "Plus" (10) and "minus" (11) keys of the timer. The timer display(12) will show "**00**", the other displays "**t**".
2. After setting the timer, a burner must be selected within 10 seconds. Select a cooKing zone with the "Plus" key (5).
3. Select the required time from 1 to 99 minutes with the keys "**+**" e "**-**" (10/11).
   If the timer is selected by the "minus" key (11), the starting time would be "99" (maximum value).
4. Select the required power setting (from 1 to 9) with the keys "**+**" e "**-**" (5/4).
   The pilot light (13) relating to the burner concerned comes on.
   The timer will be assigned to that area: Once countdown is complete the area will switch off automatically.
Once countdown is complete an acoustic signal will sound for 30".

If you touch the “+” and “-“ keys (10-11) of the timer simultaneously,it goes off immediately.

CLEANING AND MAINTENANCE

A few cooking tips

Use only saucepans and frying pans with a sturdy, preferably thick bottom. This is particularly important when preparing food requiring high cooking temperatures, such as fried foods. If the bottom of the pan is not perfectly flat, the food takes longer to cook and uses up more energy. The best heat transfer is obtained when the saucepan and burner are the same size.

You can also use Pyrex and porcelain pans on the burners, providing the bottom of the pan is smooth. Refer to the instructions of the pan manufacturer on this point.

Any spillages from the pans should be wiped away immediately.

Important notes

Warning: the burner surface becomes red hot when in use, so it is always advisable to keep children well away from the cook top.

Avoid dropping any hard object on the cook top surface. In some conditions, the material is sensitive to mechanical loading. The shock of a sharp or pointed object can damage the cooking surface. In the event of any breakage, cracking or other damage being accidentally caused to the ceramic top, it is essential to stop using the cook top immediately and contact customer care.

Ceramic glass cook tops must never be used as a work surface. **Do not us aluminum pan.** Do not prepare food wrapped in aluminium foil or packaged in plastic. Never use the burner without a saucepan on it. Never place flammable, explosive or deformable objects in the vicinity of the cook top.

Fats and oils can catch fire if they are overheated: that is why foods requiring the use of fat or oil, e.g. French fries, must always be supervised while they are cooking.

Moreover, it is essential to make sure that the power cords and plugs of any other domestic appliances attached to sockets near the cook top can never come into contact with the hot cook top surfaces. No part of the power supply cable must reach an ambient temperature which is over 50°c.

If damaged, the cable must be replaced with one supplied by the technical assistance service. If the glass surface breaks, unplug the device from the mains supply in order to avoid getting an electric shock.

The cook top must never be cleaned with steam or other such cleaning devices.

It is essential to clean the cook top - once it has cooled down - every time it has been used. Even the smallest food scraps would burn the next time it is used. Use only the recommended detergents. Wire wool, abrasive pads and powders will cause scratching. Oven-cleaning products are unsuitable because they are corrosive.

Mild soiling can be removed with the aid of a damp cloth or with hot soda. Any traces of detergent must be removed with cold water and the surfaces must then be accurately dried. Any signs of water that cannot be removed with boiling water can be eliminated with vinegar and lemon juice, or with a scale-remover fluid. If any of these detergents comes into contact with the cook top frame, it must be cleaned off immediately with a wet cloth, to avoid damaging the seal.

Any tenacious dirt can easily be removed with the aid of a glass scraper. The scraper handle must not be made of plastic because it could become stuck to the hot surfaces. Pay attention while using to scraper: it can cause injury.

Sugar and foods containing caramelized sugar must be removed immediately from the hot burner.

TECHNICAL SUPPORT

Before calling in the technician:

- if the cook top does not work, we recommend you first make sure that the plug is fitted properly in the power socket.

If you cannot find any reason for the malfunction:

- turn off the appliance and do not manhandle it. Call in the technical support service.

The appliance comes with a guarantee certificate that entitles you to use the technical support service.

The guarantee must be duly completed, kept in a safe place, and exhibited to the authorized technician in case of need, together with the fiscally valid document issued by the retailer at the time of purchase (delivery bill, invoice, cash register receipt, etc.) indicating the name of the retailer, the date of delivery, details for identifying the product and the purchase price.

BAUMATIC

TURNING DREAMS INTO REALITY

BAUMATIC Ltd GB

CONDITIONS OF GUARANTEE

Dear Customer,

Included with your new Baumatic appliance is a guarantee registration card, please complete this and return and your earliest convenience.

This guarantee is in addition to your statutory legal rights and will not in any way hinder any legal rights.

The conditions of the guarantee, which applies, to your Baumatic appliance are as follows:
All 'Work' in relation to the Guarantee must be carried out by Baumatic Ltd or an approved service agent of Baumatic Ltd. Any claims made under the terms of the guarantee must be supported by the original invoice / bill of sale issued at the time of purchase.

The guarantee period starts from the date of the original purchase and the manufacturer will provide the parts and labour required to repair the appliance should breakdown occur as a result of mechanical / electrical failure. This service will be given Free of charge within the Guarantee period. An additional Insurance scheme is available should you wish to extend the warranty period.

This guarantee applies to UK mainland and Northern Ireland only.

THIS GUARANTEE DOES NOT COVER:

• Any damage caused by transit, misuse, or neglect.
• Cosmetic and perishable parts: plugs, fuses, light bulbs, light covers, cosmetic trims, cables, filters and attachments, knobs, any rubber and seals, ceramic or glass surfaces, dents, scratches, paintwork.
• Attachments / Accessories, trivets and handles, griddles, pan stands, shelves, burner caps and collars, oven liners. Plus any additions thereafter.
• Periodic maintenance, the repair or replacement of parts due to natural wear and tear.
• Material discoloration, corrosion.
• Incorrect installations, modifications or repair by any unauthorized personnel.
• Use of non-Baumatic parts.
• Damage caused by foreign objects or substances.
• Appliances used for non-domestic use.
• Operation on unsuitable voltage, water or gas supplies.
• Accidents, Civil war, acts of God or any cause beyond the control of Baumatic Ltd.

PLEASE NOTE ALL GUARANTEES ARE NON TRANSFERABLE.

SALES	SERVICE	SPARES	TECHNICAL
TEL 0118 933 6900	TEL 0118 933 6911	TEL 0118 933 6922	TEL 0118 933 6933
FAX 0118 931 0035	FAX 0118 986 9124	FAX 0118 933 6942	FAX 0118 933 6942

For further information or any other query you may have please contact one of the above numbers.

Thank you for buying Baumatic

Fig.1

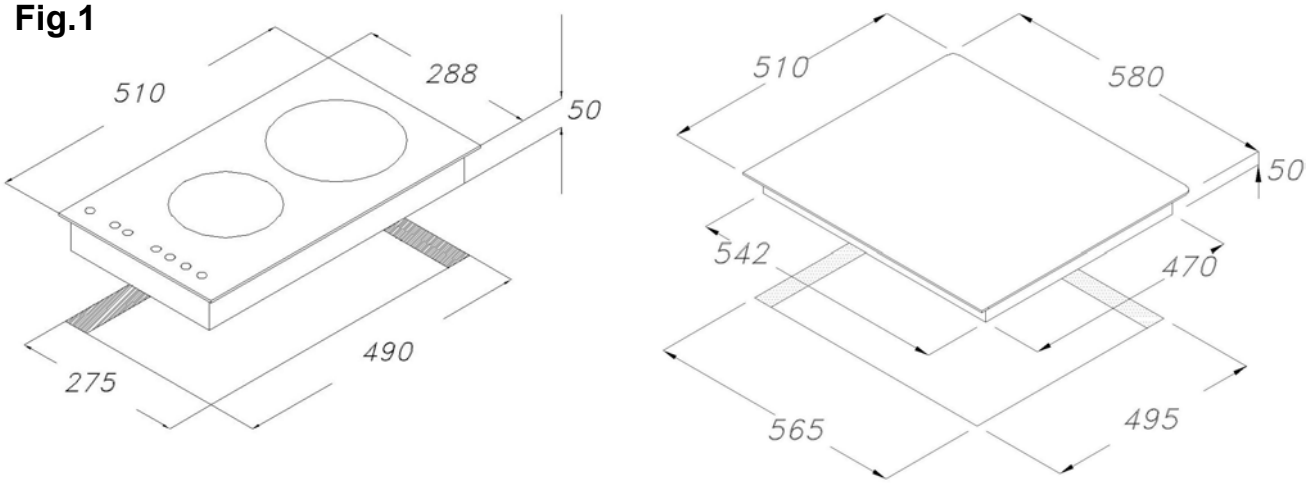


Fig.2

	A	B	C
(GB) Fixing the cook top to the unit	plates for inserting on the bottom of the cook top	fixing bracket	screw

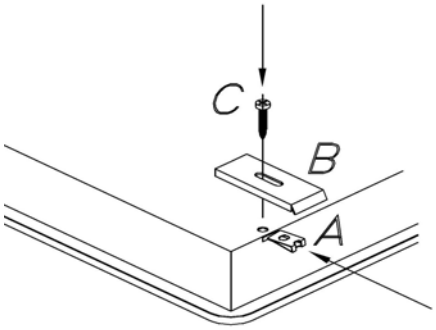


Fig.3

(GB)Applying the seal

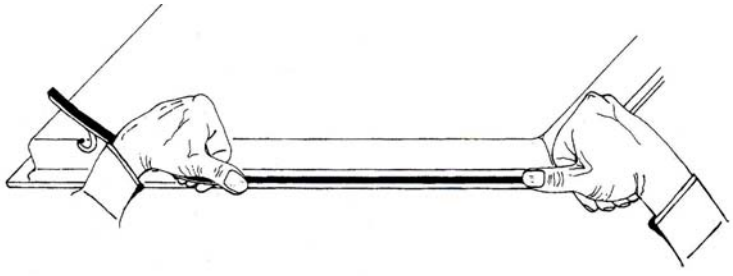


Fig.4
(GB) Electric connections

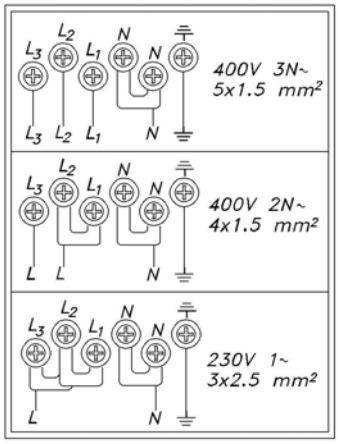
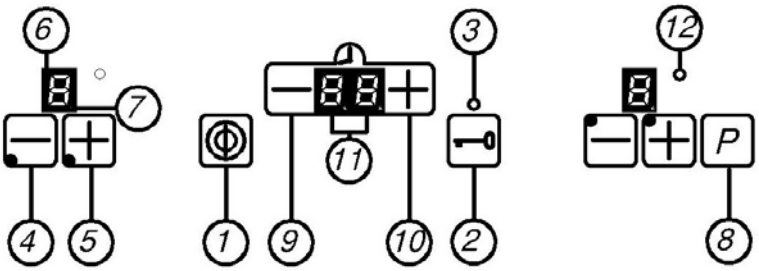
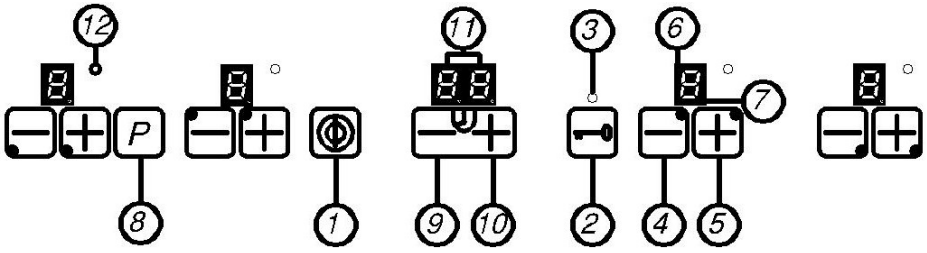


Fig.5
(GB) Description of the controls

BIZ2SS



BF23SS



BF24SS

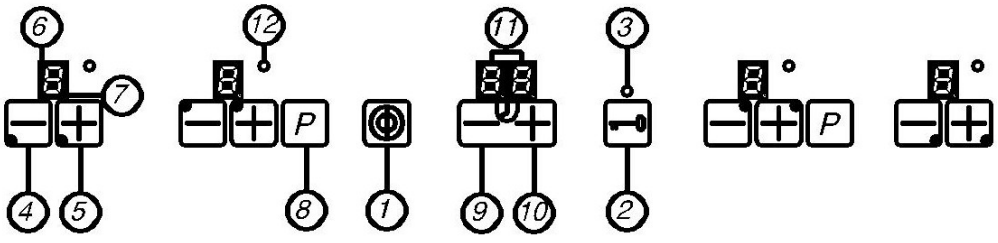


Fig.6
(GB) Locking the cook top functions

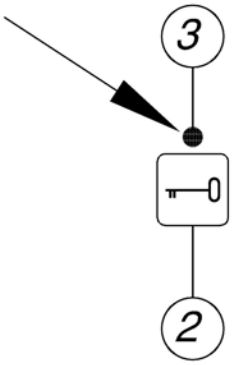
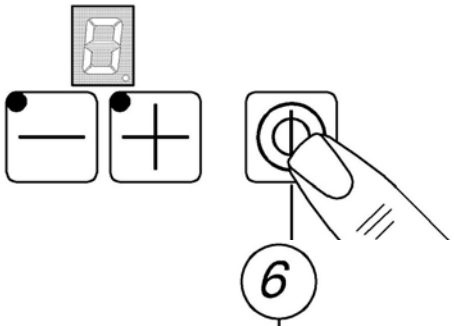


Fig.7
GB) Turning on and off



…

Fig.8
(GB) Turning on the burner

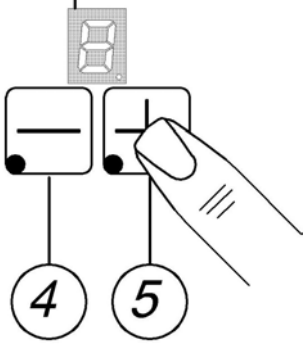


Fig.9
(GB) Residual heat indicator

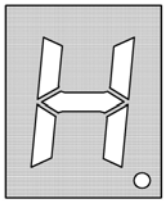


Fig.10
(GB) Turning off the cook top

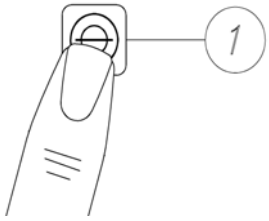


Fig.11
(GB) Turning on Booster function

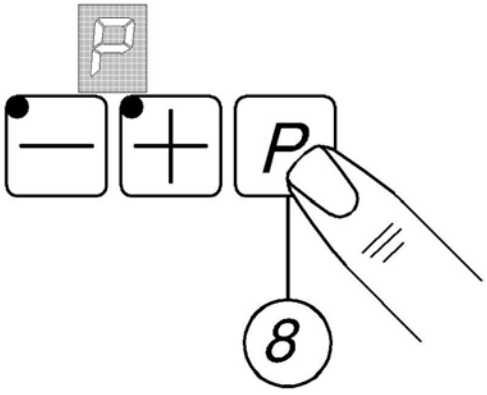


Fig.12

(GB) Enabling automatic preheating

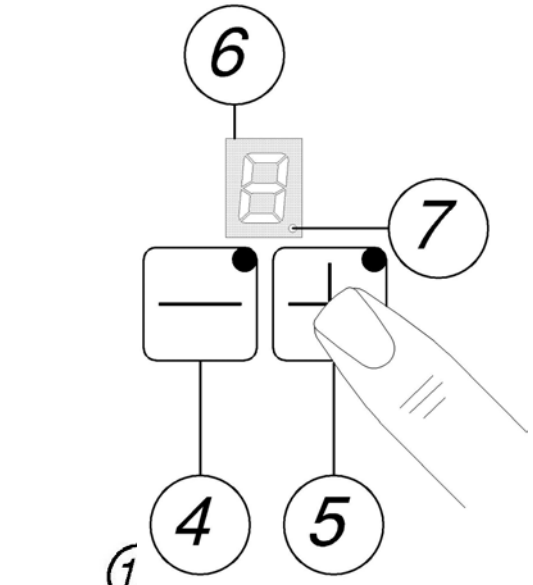
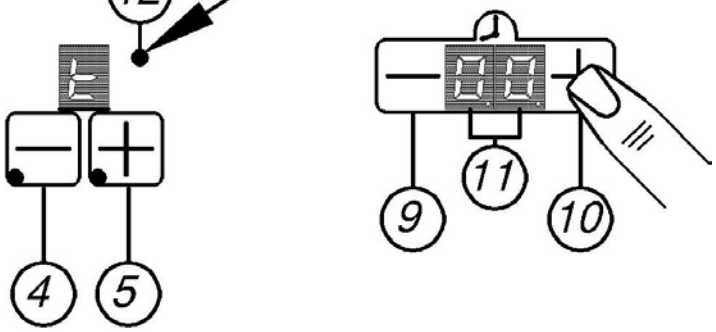


Fig.13

(GB) Enabling timer

BIZ2SS



BF23SS-BF24SS